

Knife Sharpening Systems



SHARPENS
ALL PLAIN AND
SERRATED
BLADES



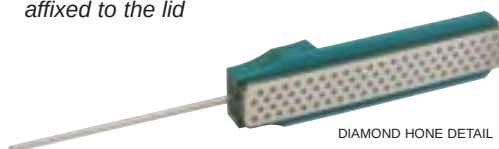
No. 10004

GATCO® Diamond Hone Sharpening System

The person who demands the highest performance in a sharpening instrument demands diamonds. Diamonds, among the hardest cutting media known, can cut quickly and easily through the hardest steel. These properties provide the discerning customer with a sharpening instrument that will outperform any other type of abrasive media.

The GATCO® Diamond Knife Sharpening System contains:

- GATCO® exclusive knife clamp/guide
- coarse monocrystalline diamond hone
- medium monocrystalline diamond hone
- fine monocrystalline diamond hone
- special serrated knife sharpening hone
- scientifically blended honing oil
- custom case with instructions permanently affixed to the lid



GATCO® sharpening hones with longer, wider stones than competitive models are ergonomically designed to reduce hand, wrist, and arm fatigue. Safety rails protect finger tips.

MSRP \$99.99



No. 10003

GATCO® Edgemate™ Knife Sharpening System

This comprehensive knife sharpening system offers chefs, handymen, sportsmen, and woodcarvers everything they need to put a professional, razor-sharp edge on all domestic, sport, and utility cutlery. The unique knife/clamp guide insures a precise honing action.

All GATCO® sharpening hones have an integral guide rod holder with easy-out for use, easy-in for storage sliding guide rod. Our premium grade abrasives insure fast and efficient cutting of all steels, even those which have traditionally been difficult to sharpen.

This system contains:

- GATCO® exclusive knife clamp/angle guide
- coarse sharpening hone
- medium sharpening hone
- fine sharpening hone
- scientifically formulated honing oil
- custom carrying case and with instructions permanently affixed to the lid

GATCO® sharpening hones with longer, wider stones than competitive models, are ergonomically designed to reduce hand, wrist and arm fatigue. Safety rails protect fingertips.

MSRP \$42.99